



Laurie Botelho



## Shrimp and Scallop Mozambique



### Ingredients

**1 ½ lbs. Shrimp**

**1 lb Scallops**

**1 can beer (Bud)**

**2 sticks butter (can use your favorite butter substitute)**

**1tsp.salt and pepper**

**1/4 cup of lemon juice**

**Handful fresh parsley any kind (chopped)**

**1 small head of garlic thinly sliced or (1 T of minced garlic)**

**Goya sauce to taste (can use your favorite hot sauce)**

**4sm.pkgs.Goya seasoning (CONAZAFERN) is the name for the Goya seasoning. It has 2 shrimp on the outside of the box**

### Preparation:

**In large skillet melt 2 sticks of butter and add the beer.**

**Place the shrimp in skillet.**

**Add all other ingredients in at this time and cook on medium heat for about 15 min.**

**Let the shrimp sit in sauce for about 1 hour to absorb the juice, the longer the better. Traditionally it is served with white rice and fries, although you can nest it over your favorite pasta.**

**Bom Appetite !**



Or serve it this way

